

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original): A method for producing a dehydrated egg product comprising the steps of:
 - a. obtaining a liquid egg product comprising:
 - i. a liquid component comprising liquid whole egg, liquid yolk, liquid albumen, or combinations thereof; and
 - ii. a particulate solid component selected from a group comprising animal derived protein, modified animal derived protein, vegetable derived protein, modified vegetable protein, spray dried albumen or combinations thereof wherein said particulate solid component is dispersed in said liquid component;
 - b. applying the liquid egg product to a drying apparatus comprising a thin film of material floating on the surface of medium, which is maintained at a temperature within the range of 115° to 180° Fahrenheit;
 - c. maintaining the liquid egg product on the drying apparatus until sufficient water has evaporated from the liquid egg product to result in the formation of a dehydrated egg product.
2. (Original): The method of claim 1 wherein the temperature of the drying apparatus is maintained within the range of 115° to 160° Fahrenheit until the solids concentration of liquid egg product exceeds 50% solids by volume.
3. (Original): The method as defined in claim 1, wherein the medium is water.
4. (Withdrawn): A dehydrated egg product produced using the method of claim 1.
5. (Withdrawn): A dehydrated egg product produced using the method of claim 2.
6. (Currently amended): The ~~dehydrated egg product~~ method of claim 3 wherein the particulate solid component is selected from the group consisting of dried particulate albumen or particulate whey protein.

7. (Withdrawn): The dehydrated egg product of claim 4 wherein the particulate solid component is selected from the group consisting of dried particulate albumen or particulate whey protein.
8. (Currently amended): The ~~dehydrated egg product~~ method of claim 3 wherein the liquid component comprises primarily yolk.
9. (Withdrawn): The dehydrated egg product of claim 4 wherein the liquid component comprises primarily yolk.
10. (Currently amended): The ~~dehydrated egg product~~ method of claim 3 wherein the liquid component comprises primarily albumen.
11. (Withdrawn): The dehydrated egg product of claim 4 wherein the liquid component comprises primarily albumen.
12. (Currently amended): The ~~dehydrated egg product~~ method of claim 3 wherein the particulate solid component is dried particulate albumen and the liquid component is primarily yolk.
13. (Withdrawn): The dehydrated egg product of claim 4 wherein the particulate solid component is dried particulate albumen and the liquid component is primarily yolk.
14. (Original): The ~~dehydrated egg product~~ method of claim 3 wherein the particulate solid component is dried particulate albumen and the liquid component is primarily albumen.
15. (Withdrawn): The dehydrated egg product of claim 4 wherein the particulate solid component is dried particulate albumen and the liquid component is primarily albumen.
16. (Withdrawn): A food product prepared using the dehydrated egg product of claim 3.
17. (Withdrawn): A food product prepared using the dehydrated egg product of claim 4.
18. (Withdrawn): A food product prepared using the dehydrated egg product of claim 11.

19. (Withdrawn): A food product prepared using the dehydrated egg product of claim 12.
20. (Withdrawn): A food product prepared using the dehydrated egg product of claim 13.
21. (Withdrawn): A food product prepared using the dehydrated egg product of claim 14.